

RICK'S CAFÉ BOATYARD

STARTERS & SHAREABLES

✂ POACHED MUSSELS | \$15

WHITE BEAN, ROASTED TOMATOES, CHORIZO

CHICKEN CORDON BLEU FINGERS | \$13

FRIED HAM AND SWISS, WITH JOE'S MUSTARD SAUCE

Ⓡ TEMPURA FRIED CALAMARI | \$12

WITH ANCHO CHILI AIOLI

✓ BAKED GOAT CHEESE | \$13

CROUTON CRUMBS, MARINARA, AND PISTACHIO-PESTO CROSTINI

Ⓡ CRAB CAKE HUSH PUPPIES | \$15

WITH HOUSE-MADE RÉMOULADE SAUCE

BUFFALO CHICKEN DIP | \$14

ROTISSERIE CHICKEN, HOT SAUCE, BLEU CHEESE

STEAK NACHOS | \$16

SKIRT STEAK, QUESO BLANCO, GREEN CHILI QUESO, CORN SALSA, FAJITA VEGGIES, GUACAMOLE AND CREMA

Ⓡ LOBSTER MAC & CHEESE | \$18

FUSILLI PASTA, THREE CHEESE BLEND, LOBSTER MEAT

✂ JUMBO SHRIMP MARTINI | \$18

SERVED WITH SPICY COCKTAIL SAUCE

✂ HAND SHUCKED OYSTERS | \$18

SIX OYSTERS ON THE HALF SHELL, SERVED WITH SPICY COCKTAIL SAUCE

Ⓡ CRAB STUFFED MUSHROOMS | \$14

TOPPED WITH MOZZARELLA AND MORNAY SAUCE

FRENCH ONION SMOKED SALMON DIP | \$17

CREAM CHEESE, CHARRED ONION, HERBS, PROVOLONE, SWISS, TOPPED WITH FRENCH FRIED ONIONS

WOOD FIRED PIZZAS

MARGHERITA | \$14

FRESH MOZZARELLA, TOMATO SAUCE, BASIL

BACON JAM | \$16

BACON JAM, GOAT CHEESE, PROSCIUTTO, ARUGULA

TRADITIONAL | \$14

SAUSAGE, PEPPERONI, MUSHROOM, MARINARA, MOZZARELLA

CRAB & RICOTTA | \$18

LUMP CRAB MEAT, RICOTTA, ROASTED RED PEPPERS, SPINACH, MUSHROOMS, PISTACHIO PESTO

SOUPS & SALADS

CHEF'S SOUP OF THE DAY | \$6

✓ VEGETARIAN SOUP OF THE DAY | \$6

NEW ENGLAND SEAFOOD CHOWDER | \$6

✂ ✓ HOUSE SALAD | \$6

MIXED GREENS, CHERRY TOMATOES, CUCUMBER, RED ONION

✓ CAESAR SALAD | \$6

✂ BABY ICEBERG WEDGE | \$10

BLEU CHEESE DRESSING & CRUMBLES, SMOKED BACON, RED ONIONS, GRAPE TOMATOES

SMOKED SALMON SALAD | \$20

HOUSE SMOKED SALMON, MIXED GREENS, EDAMAME, ONION, MANDARIN ORANGES, CRISPY WONTON STRIPS, SOY-GINGER DRESSING

FISCHER FARMS STEAK SALAD | \$20

SIRLOIN STEAK, BARLEY, ARUGULA, ACORN SQUASH, PUMPKIN SEEDS, GREEN GODDESS DRESSING

✂ GRILLED CHICKEN SALAD | \$16

GRILLED CHICKEN, SPINACH, GOAT CHEESE, CORN SALSA, TOMATOES, ONION, BACON HONEY DIJON

✂ ✓ BEET CAPRESE SALAD | \$15

ROASTED BEETS AND MOZZARELLA, MIXED GREENS, PISTACHIO, TOSSED IN BALSAMIC VINAIGRETTE

DRESSINGS

BUTTERMILK RANCH • LOW CALORIE CATALINA
BLEU CHEESE • SESAME GINGER • 1000 ISLAND
ITALIAN • ROASTED GARLIC BALSAMIC VINAIGRETTE
GREEN GODDESS • BACON HONEY DIJON

SANDWICHES

SERVED WITH HOUSE-MADE CHIPS, SUBSTITUTE FRIES FOR \$1.50
SUBSTITUTE A BEYOND BURGER PATTY FOR \$5

BOATYARD BURGER | \$13

HONEY CREEK FARMS BURGER, LETTUCE, TOMATO, ONION, CHEDDAR CHEESE, SECRET SAUCE

BACON JAM BURGER | \$16

HONEY CREEK FARMS BURGER, BACON JAM, CARAMELIZED ONIONS, CHEDDAR CHEESE

Ⓡ SALMON BURGER | \$16

TOMATO, FRESH ARUGULA, GREEN GODDESS DRESSING

FISCHER FARMS PORK TENDERLOIN | \$14

MESQUITE GRILLED OR SOUTHERN FRIED, LETTUCE, TOMATO, ONION, HORSEY AIOLI

FRIED CATFISH SANDWICH | \$13

WITH TROPICAL TARTAR SAUCE

Ⓡ BLACKENED SHRIMP PO BOY | \$16

LETTUCE, TOMATO, ONION, HOUSE-MADE RÉMOULADE SAUCE

GRILLED CHICKEN | \$13

FRESH MOZZARELLA, SMOKED BACON, PESTO, ARUGULA, PICKLED RED ONIONS

ITALIAN BEEF | \$18

SHAVED SMOKED PRIME RIB, CHEDDAR CHEESE, HOT GIARDINIERA

CHICKEN & PASTA

CHICKEN PARMESAN | \$21

HAND BREADED AND CRISPY, WITH MARINARA SAUCE

ROTISSERIE CHICKEN BREAST | \$23

SWEET POTATO PUREE, GRILLED BROCCOLINI, HONEY JUS

JUMBO SHRIMP SCAMPI | \$25

ROASTED GARLIC BUTTER, ROMA TOMATOES, FRESH HERBS, CHARDONNAY AND LINGUINE

SCALLOP RISOTTO | \$28

PANCETTA, PESTO, BROCCOLINI, PARMESAN CHEESE

FIVE PEPPER CHICKEN FETTUCCINE | \$16

CHICKEN, TRI-COLORED BELL PEPPERS, TOSSED IN CAJUN ALFREDO SAUCE

WILD MUSHROOM RISOTTO | \$21

TOSSED IN TRUFFLE OIL

CRISPY CARBONARA | \$23

SAUTÉED PANCETTA, LINGUINE, PARMESAN

STEAKS & CHOPS

SERVED WITH TWO HOUSE-MADE SIDES OF YOUR CHOICE

FISCHER FARMS 14 OZ RIBEYE | \$49

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

8 OZ FILET MIGNON | \$45

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

FISHER FARMS 8 OZ SIRLOIN | \$21

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

BONE IN PORK CHOPS | \$28

2 CHOPS SPICE CRUSTED AND SEARED, HAND SLICED AND FINISHED ON THE MESQUITE GRILL WITH ROASTED GARLIC BUTTER

WHITEMARBLE FARMS BBQ RIBS | \$28

1/2 RACK HOUSE SMOKED BABYBACK RIBS, SMOTHERED IN JOHN TOM'S BBQ SAUCE

ENHANCEMENTS

GRILLED LOBSTER TAIL | \$20

RICO'S STYLE | \$15

LUMP CRAB, ASPARAGUS, SHERRY CREAM SAUCE

JUMBO SHRIMP | \$10

CHIMICHURRI | \$4

BLEU CHEESE BUTTER | \$4

SAUTÉED MUSHROOMS | \$4

HOUSE DEMI SAUCE | \$4

BACON JAM | \$4

HOUSE-MADE SIDES

A LA CARTE SIDES | \$8

GRILLED BROCCOLINI • YUKON GOLD MASHED POTATOES • BAKED POTATO • COCONUT RICE
HERBED BASMATI RICE • LOADED BAKED POTATO • LOADED MASHED POTATOES
GRILLED ASPARAGUS • CREAMY COLESLAW • STEAK FRIES • ROASTED ROOT VEGETABLES
SWEET POTATO PUREE • COLLARD GREENS • HOPPIN' JOHN'S

SIGNATURE SEAFOOD

LUMP CRAB CAKES | \$31

SERVED WITH SEAFOOD SUCCOTASH

SEARED SALMON | \$33

SWEET POTATO PUREE, ASPARAGUS, CRANBERRY GASTRIQUE

GRILLED FISHERMAN'S CATCH | \$40

MESQUITE GRILLED ATLANTIC SALMON, HALF LOBSTER TAIL, JUMBO SHRIMP AND SCALLOPS, COCONUT RICE

TEMPURA FRIED JUMBO SHRIMP | \$24

RÉMOULADE, JALAPEÑO-MANGO GLAZE, COCONUT RICE

CRAB STUFFED ORANGE ROUGHY | \$29

CRAB IMPERIAL STUFFED, ROASTED RED PEPPER CREAM SAUCE, YUKON GOLD MASHED POTATOES

GRILLED LOBSTER TAIL | \$30

SERVED WITH BROCCOLINI AND YUKON GOLD MASHED POTATOES

JUMBO SEA SCALLOPS | \$32

BLACKENED SCALLOPS, HOPPIN' JOHN'S, BRAISED GREENS

FRIED LOUISIANA CATFISH FILETS | \$22

DEEP FRIED, SERVED WITH FRIES, TROPICAL TARTAR SAUCE, AND COLESLAW

LOBSTER MANICOTTI | \$48

CRAB, RICOTTA CHEESE, AND HERB FILLED PASTA, LOBSTER TAIL, ROSE SAUCE

ATLANTIC SALMON ROULADES | \$32

SPINACH AND BOURSIN CHEESE STUFFED SALMON, TOPPED WITH MORNAY SAUCE, YUKON GOLD MASHED POTATOES

NASHVILLE HOT FISH & CHIPS | \$18

SERVED WITH BREAD & BUTTER PICKLE AIOLI

GRILLED MAHI | \$28

ROASTED ROOT VEGETABLES, ARUGULA, CHIMICHURRI

 GLUTEN SENSITIVE

 VEGETARIAN

 RICO'S FAVORITE

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS